1:Murphy and Quain E-4,5 (1938) 1955
SP23 Trumai SP23

it before it rots. The Trumaí worked hard at this, and Quain heard the sounds of women boiling and stirring the *ke'jau* far into the night. Some of the *ke'jau* was placed in gourds for immediate use. It was mixed with water, making a rich yellow drink, and was frequently stirred into the manioc gruel, or *ats aek*. *Ke'jau* was considered an excellent food for canoe trips, and was carried by fishermen and travelers.

The *piquí* fruit when roasted whole "tastes like egg yolk, or, vaguely, like deviled eggs," Quain wrote. In addition to cooking the pulp of the fruit, the kernel of the *piquí* pit was used. It was sometimes eaten raw, but usually it was cooked. The kernel has a fragrant, coconut-like flavor. A pudding was made by boiling down *piquí* kernels to the consistency of paste and, to Quain, the flavor was much like that of the caramelized coconut sauce prepared in Fiji. Another preparation called *t'ak*, which resembled *beijú*, was made from a flour prepared from *piquí* kernels. Fish and various other foods were piled on top of the *t'ak* and eaten with it, or pieces of the cake were broken off and eaten plain.

Maize, beans, and squash were grown in the Trumaí gardens, but due to the season none of these was eaten during Quain's stay. While making house inventories he saw small amounts of maize and beans stored in gourds sealed with tree gum, undoubtedly to be used as seed. Two varieties of maize were eaten. The more common type was called *xotet*; the other was a red species known as *hy kapsik*.

Pineapples and bananas did not figure importantly in the diet. Although the Trumaí grew sugar cane (*kanaviya*), there is no information on its use. Sweet potatoes were roasted by the men, but were probably prepared in other ways also. A paste was made from cotton seeds by pounding them in a mortar and then boiling the mashed seeds. The paste was kept in a gourd and eaten by scooping it up with the fingers.

Quain's notes contain little on the preparation of wild foods other than *piquí* fruit. Guava were eaten raw, but there is no information on how the various kinds of palm fruits were prepared.

The abdomen of a large ant called *xokoidomat'ek* was considered a delicacy, and flying ants were popped into the mouth like peanuts. A tremendous green grasshopper with long horns (*tawarero*) was roasted and eaten. A small red tick (*tekwu*) was also consumed, but a fuzzy caterpillar known as the *ma'yryr* was looked upon with revulsion. The Trumaí claimed contemptuously that only the Suyá ate them.

It would appear that the Trumaí seldom drank plain water. Instead, beverages such as the manioc or *piquí* drinks were used. A gourdful of one of these drinks was usually available in the houses, and a supply was taken on canoe trips. No intoxicating beverages were made, but Quain was told by a former captive of the Yuruna that the Yuruna brew "kills you for a day or two, and they stay up all night shouting and singing." The informant did not approve of its taste or effects.

/195 cont./

301 a head-net, above which they pointed upwards, sticking out on
237 all sides, and into which they could be bent back to protect them
415 after use. There was also a dainty little pot with a notched edge,
283 and red cotton strings which several Trumaí wore around the waist
276 or around the lower leg. There was some tobacco wrapped in
415 green leaves; on the beach there were also a few gourd vessels
272 containing insipid, pasty mingau[1] which was just as poor as the mandioca bread.

142 There was no indication that the Trumaí are on a higher level than the Bakaïrí; as far as their body structure is concerned, I did not notice anything peculiar during the brief encounter; in size they did not differ from the Bakaïrí and Kustenaú. The fact that they appeared so ugly in the face may have been due to the
291 disfigurement. They protect themselves against penetrating in-
825 sects in the strangest and most primitive manner -- präputium filo gossypii rubro ante glandem farciminis instar constringunt /the foreskin is bound with red cotton thread in front of the glans in such a manner as to look like farcy/. This arrangement may also be useful in the water against the prying candiru fish.

123 What now? A closer study of the Trumaí is, of course, inconceivable. War has been declared; we have no choice but to disappear from the scene of action as quickly as possible. We are forced to forego all further soundings and measurements and bid the Kulisëu farewell. We can still draw one advantage from the awkward situation, however. Since we have departed this far from the path of virtue, we need not have any scruples about transgressing still more. After all, we did not get back our fine ax (two canoes capsized and sank when the Trumaí fled to land). Why should we hesitate to exchange the most warped and defective canoes for those abandoned there, which are well built and excellently dried out?

501 /196/ Several men are sent out and return with three canoes
171 and a few oars, which do not differ from those of the Bakaïrí; one of them is for Valentin and me, a second will be pulled
000 along as a reserve, the third goes to the sergeant. Meanwhile Castro's craft has also been brought home.

[1] [i.e. a drink mixed with manioc flour--Analyst]